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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.		
09/945,204	08/31/2001	David J. Domingues	PIL0060/US	4507		
33072	7590 07/05/2006		EXAMINER			
	INDER, PLLC	TRAN LIEN, THUY				
,	MAPLE ISLAND BUILI STREET NORTH	ART UNIT	PAPER NUMBER			
STILLWAT	ER, MN 55082		1761	1761		
			DATE MAILED: 07/05/2006	DATE MAILED: 07/05/2006		

Please find below and/or attached an Office communication concerning this application or proceeding.

		Application	n No.	Applicant(s)			
	09/945,20	4	DOMINGUES, DAVID J.				
Office Action Summary		Examiner	Examiner Art Unit				
		Lien T. Tra	ın	1761			
	of this communication a			correspondence addre	9SS		
Period for Reply							
A SHORTENED STATUTO WHICHEVER IS LONGER - Extensions of time may be available after SIX (6) MONTHS from the mai - If NO period for reply is specified ab - Failure to reply within the set or exte Any reply received by the Office late earned patent term adjustment. Se	, FROM THE MAILING I e under the provisions of 37 CFR 1 dling date of this communication. love, the maximum statutory perior ended period for reply will, by statuer than three months after the mail	DATE OF TH I.136(a). In no event d will apply and wind te, cause the appl	IS COMMUNICATION Int, however, may a reply be tind Expire SIX (6) MONTHS from cation to become ABANDONE	N. mely filed the mailing date of this commed (35 U.S.C. § 133).	·		
Status							
1) Responsive to comm	unication(s) filed on 28	Anril 2006					
2a) ☐ This action is FINAL .		nis action is n	on-final.				
<u> </u>	Since this application is in condition for allowance except for formal matters, prosecution as to the merits is						
•	with the practice under	•	•				
Disposition of Claims							
4)⊠ Claim(s) <u>1,3-13,15-2</u>	<u>0,22-44,46-48,50,51,53,</u>	,56,58 and 59	is/are pending in the	application.			
	n(s) is/are withdr						
5) Claim(s) is/are	e allowed.						
6)⊠ Claim(s) <u>1,3-13,15-2</u>	<u>0,22-44,46-48,50,51,53,</u>	,56,58 and 59	is/are rejected.				
7) Claim(s) is/are							
8) Claim(s) are s	ubject to restriction and	or election re	equirement.				
Application Papers							
9)☐ The specification is of	jected to by the Examir	ner.					
10) The drawing(s) filed o	on is/are: a)□ ac	ccepted or b)	objected to by the	Examiner.			
Applicant may not requ	est that any objection to th	e drawing(s) b	e held in abeyance. Se	e 37 CFR 1.85(a).			
•	sheet(s) including the corre			-			
11)☐ The oath or declaration	on is objected to by the E	Examiner. No	te the attached Office	Action or form PTO-	-152.		
Priority under 35 U.S.C. § 119	•						
12) Acknowledgment is m a) All b) Some * o		gn priority und	ler 35 U.S.C. § 119(a)-(d) or (f).	·		
1. Certified copie	s of the priority docume	nts have bee	n received.				
	s of the priority docume			-			
	certified copies of the pri			ed in this National St	age		
• •	n the International Bure	•	, ,,				
* See the attached detail	iled Office action for a lis	st of the certi	ied copies not receiv	ed.			
Amachas and a							
Attachment(s) 1) Notice of References Cited (PTC)	D-892)		4) Interview Summary	v (PTO-413)			
2) Notice of Draftsperson's Patent	Drawing Review (PTO-948)		Paper No(s)/Mail D	ate	50)		
 Information Disclosure Statement Paper No(s)/Mail Date 	nt(s) (PTO-1449 or PTO/SB/08	8)	5) Notice of Informal I 6) Other:	Patent Application (PTO-1	52)		

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Claims 1,3-13, 15-20, 22-44, 46-48, 50-51, 53,56,58-59 are rejected under 35 U.S.C. 103(a) as being unpatentable over Narayanaswamy et al (6261613) in view of Gulstad et al.

Narayanaswamy et al disclose a refrigerated dough composition. The dough comprises basic active ingredient that is encapsulated in a shell of lipid material and acidic active ingredient. The lipid material has a melting point in the range 35-54.4 degree C. The dough is stored at refrigerated temperature in the range of 37.4-46 degree F and is stable for a period of six weeks or more. The dough is packaged in a container. The leavening acid is selected from the acids cited on col. 8 lines 44-50. The reaction between the basic ingredient and the acid is prevented by the encapsulation. The liberation of carbon dioxide at the right time during the baking cycle is critical to the development of the structure and texture of the baked product. The leavening acid may also be encapsulated. The encapsulated sodium bicarbonate has an average particle size in the range of 100-250 microns (see col. 4 lines 33-62, columns 5-6, col. 8 lines 39-67, col. 9 lines 19-24 and the examples)

Narayansaswamy et al do not disclose the activity of the encapsulated agent, the raw specific volume, baked specific volume, the acid leavening agent is selected to have low solubility, the type of barrier material as claimed, the baking temperature as claimed and encapsulating using a fluidized bed.

Gulstad et al disclose doughs comprising encapsulated basic and acidic ingredients. They teach leavening during cooking can be accomplished by using leavening agents which are only nominally active at room temperature or by protecting

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the agents. Acidic ingredients which are only nominally active at room temperature are sodium aluminum sulfate, dicalcium phosphate dihydrate and sodium aluminum phosphate. (see column 3 lines 54 through col. 4 line 41)

While Narayanaswamy et al disclose some of the same acidic ingredient as claimed, they do not specifically disclose selecting the acidic ingredient to have relatively low solubility. However, it would have been obvious to choose acidic ingredient among the materials disclosed to be nominally active at below baking temperature as taught by Gulstad et al to ensure the delaying of the chemical reaction between the leavening agents. This furthers the objective of Narayanaswamy et al because they disclose to prevent reaction between the basic material and leavening acid till baking. The leavening basic ingredient in Narayanaswamy et al is encapsulated and the barrier material has a melting point within the range claimed; thus, it is inherent the dough will possess similar degree of expansion, activity, stability and carbon dioxide release as claimed, it is obvious the dough exhibits the same stability as claimed. When sodium aluminum phosphate is used, it is obvious it will have the same solubility as claimed. It would have been obvious to use any known method in the art to encapsulate the leavening system and fluidized bed is a well known method in the art to use in encapsulating technique. As to the raw and baked specific volumes, these vary with the type of dough and can readily be determined by one skilled in the art to obtain the most optimum product. It would have been obvious to one skilled in the art to determine this value depending on the degree of encapsulation, the amount of leavening used and the type of dough. The same factors will also be considered in the

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baked specific volume. The baking temperature also varies with the types of dough product and the degree of cooking desired. It is within the skill of one in the art to determine such parameter. It would also have been within the skill of one in the art to determine the appropriate amount of basic ingredient and leavening acid to use depending on the type of dough made. Narayanaswamy et al show in the examples that the amount of leavening agent used can vary depending on the type of dough. Narayanaswamy et al disclose triglycerides such as found in hydrogenated vegetable oil is used as the barrier material. Thus, it would have been obvious to one skilled in the art to use any known triglyceride materials and all the oils claimed are well known triglycerides.

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Lien T. Tran whose telephone number is 571-272-1408. The examiner can normally be reached on Tuesday, Thursday-Friday.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Cano Milton can be reached on 571-272-1398. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

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Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free). If you would like assistance from a USPTO Customer Service Representative or access to the automated information system, call 800-786-9199 (IN USA OR CANADA) or 571-272-1000.

June 26, 2006

LIEN TRAN PRIMARY EXAMINER

Group 1700